

## ALLEGED BURGLARS

Removed From Knox County  
Jail To Franklin Co.

Where Officials Have Secured  
Strong Evidence

Against Riley Devaul And Ed-  
ward Huffman

When A Pal Of Two Men Turned  
State's Evidence

Will Also Be Indicted In  
Knox County

Riley Devaul and Edward Huffman, who have been in the Knox county jail for several weeks, charged with burglarizing the Iger jewelry store in Mt. Vernon, were removed to Westerville, Franklin county, late Thursday afternoon and were placed in jail there. They will be tried in Franklin county for burglarizing the Jones store at Westerville.

Prosecutor Belmont was in Columbus on Tuesday and learned that a pal of Devaul and Huffman had given out a sworn statement in which he blamed the two men for the Westerville burglary, a burglary at Athens, O., and at other places. The pal told the Columbus officers that Devaul hid a large amount of jewelry in an ashpile and upon investigating the officers found the jewelry in the particular place described.

The Franklin county officials were very anxious to try Devaul and Huffman in that county at the earliest possible date, so Prosecutor Belmont consented to the withdrawal of the two prisoners from the Knox county jail. Late Thursday afternoon the marshal of Westerville and another officer arrived in the city and the two prisoners were taken to Westerville in the evening. They will be indicted and have their trial at once.

Prosecutor Belmont states that Devaul and Huffman will be indicted by the grand jury at the October term of court for burglary and if for any reason they should not be convicted in Franklin county they will be brought back to Mt. Vernon and tried here. On the other hand should the men be convicted in Franklin county and sentenced to the penitentiary or reformatory, the indictment against them in Knox county will still stand and they will be tried here at the expiration of their terms in prison.

The pal who "peached" on Devaul and Huffman stated to Franklin county officials that they were mixed up with burglaries in Athens, Westerville, Mt. Vernon and other cities. After investigating, the Franklin county officials have secured sufficient evidence to prefer five different charges against Devaul and Huffman.

The case against Huffman and Devaul will also be strengthened, it is said, by the plea of guilty entered by Dunn in Westerville this week. Dunn was arrested for burglarizing the Iger store, but was later turned over to the officials at Westerville and when his case came up for trial in Franklin county he entered a plea of guilty and was sentenced to the reformatory at Mansfield.

An indictment may be returned against Dunn by the Knox county grand jury. If this is done he will be returned to Mt. Vernon for trial after serving his term in the reformatory.

### A SMALL BLAZE

The fire department was called to the J. T. Friel & Son grocery on West High street at 9 o'clock Friday morning to extinguish a small blaze which originated in a chimney. Loose paper was burned, somebody having carelessly dropped a match in it. No damage was done.

## CASTORIA

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## KILLS AGED FATHER AND THE BRIDE

Son Who Opposed the Marriage  
Uses Gun With Terrible Effect.

ALSO SLAYS OFFICER AND SELF

Wedding of a Wealthy Retired Merchant Culminates in a Quadruple Tragedy When His Son, Objecting to the Nuptials, Takes to Drink, Slays and His Sister Only Heirs to the Estate.

Jamestown, N. Y., June 19.—Fred W. Shaver, twenty-seven, murdered his aged father, H. A. Shaver; shot the latter's bride of ten days to death, killed Policeman George Kendall, twenty-four, and while dodging bullets from a dozen revolvers, turned a shotgun upon himself and blew his own head off. The tragedy occurred at the Shaver residence.

Hudson A. Shaver, wealthy retired merchant, sixty-seven, married Ruth Campbell, twenty-seven, of Jamestown, on June 8. Fred Shaver, who with his sister, Mrs. Pearl Carlson, are said to be Shaver's only heirs, opposed the marriage. Fred started drinking, the police say, on the afternoon of the wedding, and had been drunk ever since. He had told friends he never countenance his father living with the young woman, and threatened he would "kill the old man and his bride."

Following the shooting young Shaver barricaded himself in his father's room. Across the street three policemen had taken up positions at windows. They fired repeatedly into the room and Shaver returned their fire. Policeman Bergdal hit him. Shaver came to the window while a crowd of 5,000 looked on, placed a shotgun at his head and, stretching forth his arms, pulled the trigger.

## WOULD RESENT INTERVENTION

Head of Villa-Zapata Government  
Warns Uncle Sam.

Washington, June 19.—In a note from Francisco Lagos Chazaro, president of the Villa-Zapata convention government at Mexico City, the Washington government is informed that if President Wilson's recent statement warning the Mexican factions to compose their differences should signify "pressure or threat," the convention government, "still harboring the conscience of its sacrifices, will maintain the independence of the Mexican people."

The communication, transmitted by the Brazilian minister at Mexico City, states, however, that the convention continues "to conjecture that the general idea of the government of the United States is to help us in a friendly way to bring to an end our fraternal struggle, which would be for the greatest good of the country."

This note from the convention government was drafted after conferences with the Zapata leaders. The state department previously had received a note of the same general character from General Villa, which, while denying the right of the United States to intervene in Mexico, said that the suggestion for a unification of the factions should be adopted. Proposals for peace are repeated in the Chazaro note, but as yet no word has been received from General Carranza as to his attitude.

Negotiations just instituted by the United States are likely to force a crisis in Mexican affairs within the next thirty days. The administration has practically abandoned hope that the warring factions will compose their differences, and has accordingly framed a policy to meet this situation. It has instituted inquiries to determine whether Carranza will eliminate himself as a candidate for the provisional presidency and subscribe to a program through which the United States will co-operate with him to restore order south of the Rio Grande. This program also is likely to result in co-operation, to a certain extent, on the part of financial interests of the United States.

**Nothing Done.**  
Winter is too cold for work; Spring weather makes me shiver. Spring comes on an' finds me wishin' I could end my days a-shinin'. Then in summer, when it's hot, I say work can go to pot. Autumn days, so calm an' hazy, sorter makes me kinder lazy. That's the way the seasons run, Seems I can't get nothin' done.

—Lippincott's Magazine.

### A Biscuit Hint.

When making baking powder biscuits you will find them much better if you will roll the dough thinner than usual and use two cuts for one biscuit, laying one on top of the other. Made in this way, the biscuits will break open easier and look much daintier.

## TROUBLED

Adriatic Sea Has Been Naval  
Battlefield

(Kasas City Star)

Once more the peoples upon the opposite shores of the Adriatic Sea are in a duel with one another for the mastery of the Mediterranean — just as neighbors across this arm of the landlocked sea have always clashed—for upon the Adriatic South European supremacy has been contested since the days when Rome fell heir to the sea power of Athens and Carthage. Over this waterway Rome met the pirates of Istria and Dalmatia, aggressive Teutonic tribes and pressing hordes of Slavs; over it the Empire of the East sent its expeditions to attack the Empire of the West; and Austria a generation ago waged war with a disintegrated Italy over Adriatic path and for the suzerainty of the sea.

After giving the foregoing brief review of this historic theater for the transport of invading armies and the actions of battle fleets, youngest of the war theaters in the present European struggle around whose shores the interest of South European battles will center through the months to come, the bulletin issued by the National Geographic Society continues in a presentation of the geographic details of the Adriatic Sea.

The Adriatic Sea is 500 miles long and about 130 miles wide in its greatest breadth. It separates the Italian and Balkan peninsulas as far as Brindisi and est width. It separates the Italian and the lower coast of Albania, and ends at the Strait of Otranto, by which it communicates with the Ionian Sea. Its average width is 110 miles, but the islands off the Dalmatian and Istrian Coasts decrease this average to about 90 miles. The sea is very deep, varying from 500 feet in the north to more than 4,000 feet in its southern area.

The Austrian, or eastern coast, is broken, strewn with fine harbors and lined with numerous rock islands which belong to Istria and Dalmatia. This eastern coast is of great naval and commercial value, well formed for the upbuilding of great, thriving trade ports, and, by reason of its almost continuously mountainous shores, its deep gulfs and bays and its screening fringes of rocky islands, advantageously defended. The western, or Italian, coast, on the other hand, is low, sandy and almost unbroken. It lacks good harbors and offers few natural advantages for defense.

The commercial importance of the Adriatic Sea throughout the Dark Ages and the Middle Ages was great. This importance was somewhat impaired by the opening of the all-sea route to India, and by the determined growths of the Dutch and English merchant marines. With the opening of the Suez Canal and the commercial and industrial awakening of Italy and Austria-Hungary the Adriatic regained much of its old-time significance. The most important commercial points are Trieste, Venice, Fiume, Ancona and Brindisi. Venice and Trieste, at the head of the Adriatic, are the two foremost cities.

Owing to the system of screening mountains the Adriatic receives but little drainage. There are only two rivers of any considerable size and that empty into it, the Adige and the Po. The water of this sea therefore is very salty. Navigation is generally safe, although there are some dangerous points upon the eastern coasts, and sudden northerly squalls often lash the waters with terrific force against the rock-bound coast.

The principal gulfs of the Adriatic are those of Manfredonia, on the west; Venice and Trieste, on the north; and Quarnero, on the northeast. There are numerous and admirable bay harbors, extending from Fiume and culminating in the wonderful landlocked harbor, the Bocche di Cattaro. The Strait of Otranto, where Italy approaches nearest to the Balkan mainland, is 45 miles wide. Here is the magnificent Albanian harbor, Avlona, over which Italy aspires to win control.

### MEADVILLE'S CENTENNIAL

Meadville, Pa., June 19.—The celebration of the 100th anniversary of the founding of Allegheny college in this city began today and will extend until next Thursday. Prominent alumni from all over the country are attending. The celebration will note the completion of President Crawford's 22nd successful year. Another feature of the centennial is the laying by Andrew Carnegie of the cornerstone of the new Carnegie Hall of Chemistry, to replace the building recently burned. The famous ironmaster will be accompanied by Mrs. Carnegie. The opening event took place today, in the form of a pageant, in which 400 students took part. During the coming week there will be held an important conference of educators on the subject of the American college.

## GUARDING THE MEAT IN HOT WEATHER

Washington, D. C., June 19.—A few simple precautions will aid the housewife in keeping meat untainted in hot weather. It is, of course, common knowledge that the higher the temperature, the quicker meat will spoil, but the family's supplies are not absolutely at the mercy of the thermometer. Ice and cleanliness are two great weapons of defense.

For many families a refrigerator is absolutely out of the question, but it is perhaps better to have no refrigerator at all than a neglected one. Merely to wash it out occasionally does little good; it should be thoroughly scalded at frequent intervals, in particular the drain. This, if overlooked, is apt to harbor fungous growths, which may spread to the food. On one occasion a man applied to the Department of Agriculture because he had found that a joint of beef placed in his refrigerator had turned a peculiar bright red. Upon examination it was ascertained that the meat was covered with a peculiar fungus growth due entirely to the condition of the refrigerator. Growth of this kind does not always advertise themselves so prominently and there may be much evil in an ice box that the eye can not detect.

If the refrigerator drain is not thoroughly cleaned, moreover, it is likely to become choked, the water is not carried off quickly enough and little pools are left standing in the interior. Dampness is one of the conditions most favorable to bacterial growth. An ice box in this state will not protect food long. It is, in fact, a wise precaution to wipe the interior of a refrigerator every day with a dry cloth.

The temperature of the average refrigerator is higher than most persons suppose, and in those households where a regular supply of ice is not obtainable, a cool cellar, a spring house or the depths of a well may serve somewhat the same purpose. On farms where there is an ice house, the meat may be placed in some form of closed retainer and buried in the ice. In any event, the meat must be carefully screened from flies. The danger from infection from these pests has been pointed out many times, but familiarity breeds contempt and they still persist. The fly not only does the meat itself no good but it may readily deposit upon it some infection, which is carried in turn by the meat into the human system. Some flies will deposit their eggs on the meat and these in a short time will become maggots and the meat is "fly-blown."

Much sickness that is popularly ascribed to ptomaine poisoning or to bad food in general is really caused in some such way as this, the food, in itself perfectly wholesome, acting merely as a mechanical carrier for the "germs" which cause the trouble. Some of these sorts come from the human intestine and their presence is a sure indication that fifth is present, even if the amount is too small to be seen. Fifth of this kind may be carried by dust, but it more often comes from soiled hands. One might wish that every kitchen could have the sign found in some well-managed food factories—"When you leave the room for any purpose, wash your hands before you return to work."

"Germs" which grow in foods and cause illness grow very rapidly, particularly if the food is a little warm, and are not destroyed unless the food is well cooked before serving. Simply "warming up" is not enough, as was found in a case of illness recently reported after eating some warmed up creamed vegetable. Certain kinds of food—creamed chicken, or custard, or warm vegetables, for example—are excellent culture mediums for bacteria which may have been introduced into them by accident. For this reason if it is a safe rule to have as short a time as possible intervene between the preparation of food and its consumption. Broth is another excellent medium and in consequence should be drained off if it is intended to keep the meat for any length of time before serving. If the broth is used also, it should be boiled thoroughly first. All food, cooked or uncooked, should be kept in a clean, cool place in order to reduce the danger of infection to a minimum.

When meat must for any reason be kept for unusually long periods of time or when the conditions are unusually unfavorable, scalding may be resorted to advantageously. Dropping the meat into boiling water for a few minutes will not seriously affect its flavor when it ultimately appears upon the table, and it will put it in a much better condition for keeping. It is important, however, that it be dipped in a large body of boiling water. If only a small amount of water is used, the introduction of the meat will lower the temperature to such an extent that the whole process becomes worthless. With such meats as veal or pork, which are always—or ought to be—thoroughly done, the precaution can

## SPECIAL Train To Carry Knox County Masons To Newark

On Next Thursday When New  
Temple Will Be Dedicated

There will be a big delegation of Knox county Masons in Newark on Thursday, June 24, at which time the new Masonic Temple will be dedicated, with the grand lodge officers present.

A special train will be run over the B. & O. railroad starting at Fredericktown at 9:30 a. m. The special will go through Mt. Vernon ten or fifteen minutes later and will arrive in Newark at 10:30 a. m. The train will consist of five coaches and a baggage car. Fully 100 Masons will go from Fredericktown, including about 30 from Chesterville lodge.

It is expected that over 200 members of Mt. Zion lodge and Clinton Commandery, this city, will go to Newark. In addition the Mt. Vernon Masons will take a 14-piece band.

Many expect to go down on the special train, while others will take the regular train which leaves here at 11:28 a. m. The special train will leave Newark at 11 p. m. The train will stop at all intermediate points going and coming. Those who care

to can return home on the regular train, leaving Newark at 9 p. m. and arriving here at 9:50 p. m.

Arrangements will also be made to have the two night trains stop at Danville and Centerville, so that members from these lodges can make the trip to Newark and get home the same night.

It would not be surprising if there were 500 Knox county Masons in Newark on next Thursday.

SAINT-SAENS CONDUCTS  
OWN MUSIC

San Francisco, June 19.—The first of three grand concerts conducted by Camille Saint-Saens, the illustrious French composer, will take place at the exposition today. All of the music is from the prolific pen of the French master, who has come to the exposition to join in the musical festival. The succeeding concerts which he will conduct will be given on June 24 and 27.

### RED CROSS NURSES MEET

San Francisco, Cal., June 19.—A great army of Red Cross, hospital and private nurses will gather here tomorrow for the convention of the National League of Nursing Education, the American Nurses' Association, the California Nurses' Association and the National Organization for Public Health Nurses. Members of the "white capped brigade" from Canada and other countries, with thousands from every state, have begun to arrive. Center of interest is in the Red Cross nurses who have returned from the war zone, several of whom have arrived.

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